



Bravo Wine Imports

PIEMONTE – *Tenuta La Meridiana*

Malaga Vino Dolce



Production: The soil is calcareous-clayish with south-east exposure. Yield pro hectare: 8 t. Manual Harvest.

Vinification: The Grapes undergo a cold maceration for the extraction of colour for about 48h at 5 ° C. After the next pressing, the must it is stored at low temperature to keep it sweet. Before commercialization, it is fermented at 15 ° C, until it reaches about 5 degrees of alcohol content. Cooled, filtered, it is ready to be bottled.

Refinement: Two months in the bottle.

Colour: Ruby red.

Scent/Nose: Intense aroma with hints of rose hips.

Taste: Sweet, lively, delicate, not sickening, with excellent fresh fruit aftertaste.

Matching: Excellent with sweets, desserts, fruit salads, dry pastries.

Serving temperature: 6°-8° C.

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